

The composition according to the present invention can be obtained from alimentary fibres having the following technical characteristics:

- particle size distribution: 80% (by weight) between 20 to 130 μ
- wettability: 1 second (maximum)
- dry matter content: 95% by weight (maximum)
- ash content 0.1% by weight (minimum)

Substitute the following for pages 5, 6 and 7

Example 1

Inulin	56.76%
Sodium ciclammate	8.000%
Acesulfame K	0.320%
Neoesperidine	0.012%
Vanilla aroma in powder	0.280%
Sorbitol	4.028%
Acacia fibre	30.600%

Apparent density 437 (g/l)

Granulometry

> 800 µm	0.9%
400 - 800µm	11.2%
200 - 400µm	38.3%
100 - 200 µm	37.1%
< 100 µm	12.5%

%= weight percentage

Example 2

Inulin	86.35%
Sodium ciclammate	13.00%
Acesulfame K	0.58%
Neoesperidine	0.02%
Vanilla aroma in powder	0.05%

Apparent density 465 (g/l)

Granulometry

> 800 µm	0.5%
400 - 800µm	12%
200 - 400µm	43%
100 - 200 µm	35%
< 100 µm	9.5%

%= weight percentage.

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Example 3

Inulin	83.334 ^o %
Sodium ciclammate	15.640 ^o %
Acesulfame K	0.670 ^o %
Neoesperidine	0.026 ^o %
Vanilla aroma in powder	0.330 ^o %

Apparent density 510 (g/l)

Granulometry

> 800 µm	0.7 ^o %
400 - 800µm	11.7 ^o %
200 - 400µm	35.8 ^o %
100 - 200 µm	38 ^o %
< 100 µm	13.8 ^o %

%= weight percentage.

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Example 4

Inulin	93.35
Fructose	3.00
Sodium saccharine	3.00
Acesulfame K	0.50
Neoesperidine	0.05
Vanilla aroma in powder	0.10

Apparent density 450 +/-50 (g/l)

Granulometry	
> 800 µm	0.7%
400 - 800µm	11.2%
200 - 400µm	39%
100 - 200 µm	35%
< 100 µm	14.1%

%= weight percentage.

Example 5

Inulin	0.50 g
Chitosan	0.275 g
Aspartame	0.020 g
natural flavour of vanilla	0.005 g

The compositions disclosed in examples 1 to 5 have been used to sweeten hot espresso coffee, hot and cold coffee and hot chocolate; the compositions have been used in amounts ranging from 1 to 10% by weight of the above mentioned drinks and have perfectly dissolved upon stirring.